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(54) APPARATUS AND METHOD FOR SPIRALLY SLICING MEAT

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- (58) Field of Classification Search CPC . B26D 3/11; Y10T 82/10; Y10T 82/16; Y10T

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(57)ABSTRACT

An apparatus and method for spirally slicing meat are disclosed. In one embodiment, a meat stabilizer apparatus includes a paddle; an arm attached to and extending from the paddle; and a coupling assembly that couples the arm to a meat cutting assembly. In another embodiment, a spiral slicing apparatus includes a cutting assembly having a knife blade coupled with a knife carriage; a meat support apparatus having a rotatable turntable coupled with a drive assembly; and a meat stabilizer apparatus having a paddle and an arm attached to and extending from the paddle. In another embodiment, a method for spirally slicing meat includes (1) rotating a meat product about a first axis on a turntable; (2) stabilizing the rotating meat product along its exterior surface with a meat stabilizer apparatus comprising a paddle coupled with and extending from an arm; and (3) spirally slicing the meat product in a direction generally transverse to the first axis.

9 Claims, 5 Drawing Sheets

